THE

AMERICAN BEE JOURNAL.

FOR THE YEAR 1875.

"——— To Us, both field and grove,
Garden and orchard, lawn and flowery mead,
The blue-vein'd violet, rich columbine,
The wanton cowslip, daisies in their prime,
With all the choicest blossoms of the lea,
Are free allowed and given."—PARLIAMENT OF BEES, JOHN DAY, 1607.

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lars. A cellar that will keep fruit is considered good, yet the thermometer may work as low as 28 or 30 degrees and the fruit not be frozen. This appears to me to be quite too cold. My colonies are kept in a cellar. have ventilation above and below so that the air in the hive must be at very nearly the same temperature as that in the cellar. Now I have observed that the bees are more quiet when the mercury stands at forty-one degrees than when it is either several degrees above or below. From repeated observations made during last winter and this I can judge pretty well as to the temperature, by the sounds issuing from the hives. Upon allowing the mercury to sink to thirty-six degrees, the increased noise of buzzing told plainly that the bees were trying to keep up the temperature. I warmed up the cellar to forty degrees in four hours, and twelve hours after the bees had quieted down to their former condition. Of course it is easy enough to keep the temperature from falling below 40 or 41 degrees, but quite another matter to keep it from rising above that during warm spells of weather, at least it is so in Northern Kentucky; and just as soon as it becomes impossible to keep the temperature below 48 or 49 in the spring time, I move my bees out to their summer stands. As to the other conditions necessary to successful wintering, such as absence of light, moisture, and disturbance from the cellar, they are much better understood than the proper temperature; because their effects may perhaps be more easily traced back to their causes. But I would urge upon every bee-keeper, who houses his bees in winter, the necessity of keeping a record of the temperature of his depository, if not daily, at least at every marked variation of the weather. It may be, that in trying to comply with the conditions for successful wintering in the cellar, we have overlooked one of the most important.

January, 1874. W. C. P.

For the American Bee Journal.

"A Friend or Enemy."

EDITORS AMERICAN BEE JOURNAL:—In reply to Mrs. L. Harrison's communication in your last issue, permit me, for the present, briefly to say that your correspondent not only fails to quote my language correctly, but that she misconstrues and falsifies my statements. My statement that the Phylloxera is more injurious in a clayey than a sandy soil, was made in reference to the root-inhabiting form; while Mrs. H., lacking a proper comprehension of the subject, evidently has reference only to the leaf-inhabiting form. In what I am quoted as saying about the honey bee in its relation to horticulture, my language has been so garbled, and my statements so perveted that no greater injustice could have been done me even by one filled with malice and bent on carrying a point by fair or foul means. I beg of your readers, therefore, in weighing my opinions and statements, to consider them as given over my own name rather than as presented by others. In speaking of the injury bees sometimes do to fruit I used no uncertain, but quite positive, language; and as no one has ever read anything from my pen that would warrant the charge of my being an enemy to the honey bee—however much others may have misrepresented me—I fail to see where I have "come down," to use the elegant language of my censor.

In reference to the statement of Mr. Gaston that the great nation of Russia * * * are importing bumble bees to fertilize the red clover;" while there was scarcely any necessity of correcting it at the time it was made, I may as well state, since it is repeated, that New Zealand and Australia, where the bumble bee is not indigenous, are the countries that have been considering the question of importing the insect, in order that they may no longer be obliged to import all their red clover seed. Russia has no need of such action. C. V. RILEY.

St. Louis, Mo.

For the American Bee Journal.

Chips from Sweet Home.

It will be remembered by the readers of the AMERICAN BEE JOURNAL, that we were among those who lost heavily in bees. It is now Jan. 22nd and there is no sign of the disease. We think the disease was caused by confinement on poor honey. Last fall we fed two hives or rather put in some combs we had saved from those that had died, and as yet I see no difference. Our bees (100 hives) are in the west half of the cellar, a partition running through the centre, we filled the two opposite window holes with straw, we can raise the windows and have a current of air without admitting any light, but find the bees quieter with the least circulation. The only ventilatation I give is an opening in the base of chimney which carries off the damp air. One morning I heard quite a roaring among the bees and upon examination I found the noise all proceeded from one hive, with my knife I raised the honey board a little and all was quiet. The theomometer has ranged from 40 to 45 deg.

B. Miller, of Lee Co., Ill., in answer to some questions from me on wintering bees, said: "I never lost but two hives in wintering. I winter in the cellar, never allow the thermometer to go below 35 deg., never disturb them, give plenty of ventilation both in the hive and in the cellar, leave the whole front of the hive open and push the honey board forward so as to leave a half inch crack at the back, extract 2 or 3 frames and put the empty combs in the centre, put in cellar the last of October and take out the last of March."

SELLING SLUNG HONEY.

We can make more money in selling slung honey at 15 cents than box honey at 25 cents. But there is the trouble *to sell.* Seeing that others were successful in selling it in small jars nicely labeled that "they went off like hot cakes," we were induced to put up over 500 lbs. in jelly jars, nicely labeled, and started out, passed through the town where "slung honey in jars went off like hot cakes," but the grocerymen told me it would not sell although they had them piled up right in view; and from a man they knew, I sold some of my jars and left most of it on commission, but they write me: "Have tried to sell your honey but can't. And now I have offered to exchange 332 lbs. for 100 grape vines, and return the jars. I sell a good deal of slung honey each year, nearly all in the county, and prefer it

to be candied, I sell some for money and a consideuable for trade, *e. g.*, I paid $4 and the balance in slung honey for a bureau, 100 lbs. for a 2 year old Durham heifer, 275 lbs. for carpenter work, some more to mason, some for corn. A neighbor told me that he was putting up a variety of Illinois fruit for some friends in Indiana, I suggested putting in some of our honey, he got 21 lbs., and brought a neighbor who got 6 lbs., he thought his friends might want a barrel of honey; my blacksmith's bill is paid in honey, &c., &c. My neighbors prefer the slung honey because it is cheaper and healthier, and no wax in it. Many persons cannot eat honey because it gives them colic. I have yet one of such to find who cannot eat slung honey when candied solid. Last fall neighbor M. told me he wanted some honey and would take more but his wife could not eat it, the last time she tasted it he went for the doctor. When he came for the honey he brought her along and she ate liberally of it and it had no bad effects.

We would advise all bee-keepers to make home sale of slung honey, and if city style will have comb honey make them pay for it.

D. D. PALMER.

Eliza, Mercer Co., Ill.

For the American Bee Journal.

An Address

DELIVERED BEFORE THE SOUTHWESTERN KENTUCKY BEE-KEEPERS' SOCIETY BY DR. N. P. ALLEN, THE PRESIDENT OF THE SOCIETY, ON DEC. 30, 1874.

The objects of this Association are to advance the science of bee culture, by associating in one body those who are interested in bee-keeping.

The importance of association when there are common objects to carry out will be readily conceeded.

The value of consultation about matters in which all are interested, and especially where there is room for difference of opinion cannot be over-rated.

We have our Agricultural Societies and our Granges to look after the great foundational industries of the country; and conventions and meetings are held all over the land in order to carry out the ends for which they were organized.

No sensible individual undertakes to carry out solitary and alone the ends he is aiming to accomplish when there are others equally anxious to succeed in the same direction, with whom he can consult and cooperate. There is no class of men whose interests calls louder for consultation and association than bee-keepers.

When we take into consideration the fact that bee culture is both a science and an art; that but few in our land have any knowledge of the great discoveries or inventions that have been made; that the mass of bee owners are ignorant of even the simplest operations of the apiary. It behoves us to do all we can to dispel the cloud of ignorance which over-hangs them, and so far as we can to impart that knowledge by which they may prosecute bee-culture successfully.

I regard bee-keeping in this country in its infancy. I feel sure that the great foundational principles of success have been attained with the movable frame hive, the honey extractor, and the Italian bees. There is nothing wanting but a thorough knowledge of bee culture and a determination to succeed. There are a large number of determined men in the northern States that are producing honey by the ton, they are realizing large profits from the labor of honey bee, many of them are growing rich, and why can we not as well as them, when our gardens, fields, and forests are strewn with flowees rich with honey?

Bee-keeping has taken a high stand among the productive industries of the world, and many are reaping a rich reward in its pursuit.

Honey as food for man was of sufficient importance to be recorded in the sacred Scriptures: "Sampson enjoyed a rich feast of honey taken from the carcass of a lion." John the Baptist while he was preparing the way for the coming Savior, dined upon locusts and wild honey.

It is absolutely certain if man is to have honey the bee must collect and store it for him, and it is none the less certain that the proposition of honey gathered and made available for human use is very small compared with what might be got if there were bees enough to gather it.

The question, will it pay? is the question that interests most persons, in the various pursuits of man. I answer that bee-keeping, like all other pursuits, has its successes and reverses, but I am fully satisfied that it is no more subject to failure and disappointment than any others.

I am aware that many who have bees fail to realize any profit from them, but that is no reason why they should not. If they were to give their farm stock no more attention and care than they give their bees they would prove even more worthless than their bees.

There is no good reason why our land should not flow with milk and honey. We could, if we would turn our attention to it, procuce tons where we now produce pounds. It does not take long to learn to swarm bees artificially, and thereby insure increase of stocks, nor to Italianize our black bees and cultivate a superior race of bees that are more prolific and better honey gatherers. We can soon learn to extract the fluid honey and return the comb to be filled again, in fact all the operations of the apiary can be learned by any one who will give it their undivided attention, for there are no secrets in bee-keeping. But in order to accomplish this we must use exclusively the movable frame hive. We cannot succeed to but a limited extent with the box hive. Then I would earnestly advise all who are interested in bee-keeping, either for pleasure or for profit, to get the movable frame hive, and transfer your bees into it. Procure a honey extractor and thereby increase your honey to an unlimited extent. Take the publications on bee culture, I would recommend the AMERICAN BEE JOURNAL, *Moon's Bee World*, and *Gleanings in Bee Culture*, as invaluable to those seeking knowledge in the management of bees.

It is said that he who causes two blades of grass to grow where but one grew before, is a benefactor of his race; and it can be no less true that he who causes two pounds of honey to be made where but one was made before, is a benefactor, and a blessing to

Correspondence.

For the American Bee Journal.

Chips from Sweet Home.

It has been some time since you have received any chips from us, but our only excuse is "I've been very busy." Last fall I put in my cellar 100 hives and had 55 to start with this spring. I have now increased to 85—July 1.

When we had black bees, we seldom or never found two queens, (or better say Mother bees) in one hive; but since we have introduced the Italians it is quite a common occurrence to find the Mother and her unfertile daughter and occasionally two fertile Mother bees occupying one hive. We make good use of such extra Mothers by dividing.

Our Observation Hive is doing finely in the sitting room,—the bees passing to and from by an entrance through the wall. I wish no inquiries by mail how to make; will therefore here give a few general directions.

The size and shape will depend upon the frame you use. Make the bottom piece enough longer than the frame, so as to pass through the wall, and in this bore an entrance hole; have two upright pieces and nail them to the bottom piece, on the sides of the top ends nail two strips, rabbet out these pieces on both sides for glass to fit in, so that the glass will be 1¾ inches apart; also have ⅜ inches space at bottom, sides and top of frame. Mortise a place in each upright for the projecting ends of frames, lay a piece on the top so as to fit on the glass and end-pieces. It is best to bore a hole in the top piece, for feeding, etc. If we wish to observe the rearing of Mother cells we would put in a comb of brood in all stages, with all the adhering bees; then the rearing of queens may be seen, and if two or more should cut out at or near the same time, a royal combat may be seen—otherwise the first queen will destroy the others by cutting an opening in their sides and then sting them.

In mine I have seen all the operations of the once mysterious hive except swarming, and now I have a laying Mother in it, and they are getting very crowded and soon I expect to see the above. It is well to keep it darkened the first two or three days, and covered when cool.

Up to date we have had a very cold spring, except about 20 days, and during this warm weather there has been considerable rain. Bees have only stored enough for brood raising, but we have white clover still in bloom, basswood, 15 acres of buckwheat, and our full range, (Mississippi bottom) still to come.

To those buying Honey Slingers, I would say buy none but stationary cans, and have as little revolve as possible.

No amount of freezing will destroy the moth eggs, as we have frequently tested.

I have been using for years two sizes of Frames—the Thomas 12x15 and the Langstroth 8½x 16½, and find since having many combs to save from the moth that the former is destroyed the worst by worms.

I got a Universal Feeder made, 2 feet deep and 18 inches in diameter. It is made of heavy tin and copper bottomed; the top is perforated with small holes, 15 to the inch or 225 to the square inch. I find the holes are too large or too many, but by covering the inside with muslin it answers the purpose well for a stimulating feeder; i. e., I feed about ½ pound to each hive per day, when they are not gathering honey. I also use this can for melting beeswax as well as boiling the sugar I make into syrup for feeding. When I feed the bees I invert it over a washtub, so that if it leaks any it may be saved. I find it is the most economical feeder in time and feed, and prevents robbing; but a feeder for each hive tends to it.

It will be remembered by the readers of this journal that I made Dadant & Son a visit last season and spent 4 days in their apiary. Since then I have received several letters asking me about their honesty and reliability. I would say here for all, that I saw them putting up bees to send off, always being particular to see if they would fill the bill. Of their imported, as well as their home-raised Queens they keep a register on a small black-board attached to each hive. They cannot give all best Queens, or all crowded stocks. Those wishing an extra Queen or a full hive may depend upon getting such by enclosing an *extra* dollar. I have had Queens from them and find them to be pure, prolific, and of quiet dispositions. One I now have and am breeding from I think is as good a Mother as I ever had. The Queens I have raised from her are dark, such being the color of most of my best Queens. I have had a few light golden colored that were good; but generally the dark leather colored have given me the best satisfaction.

After over a year's trial we feel proud of our slates, some of which stood out on the hives all winter, and this spring the writing was very legible. They are made by cutting common school slates in pieces of 2½x3 inches and by boring a hole in the middle of one end; they are hung on the right hand side of the hive (facing it). In the right hand upper corner I put the year of Queen's birth, so that her age is readily told; in the left hand upper corner I put H. Q. (Hybrid Queen), or I. Q (Italian Queen), as the case may be; then

the condition of hive and date of the last opening. For example: June 2, O. K. or Y. Q. (Young Queen) or Q. out, (Queen out of cell when I don't see her) or Y. Q. eggs, etc. On the outside of slate I mark anything that requires attention; for instance, July 8, Q. cells, etc.

Yours for a sweet living,

D. D. PALMER.

Eliza, Mercer Co., Ill.

For the American Bee Journal.

California.

DEAR BEE JOURNAL: In my last I promised to tell the "bee men" something of Southern California. First, then, as to

CLIMATE.

I do not suppose that there is a better climate on earth than that of Southern California, especially that portion west of the mountains. Such is a large portion of Los Angelos county, it being a beautiful valley, about twenty miles wide and seventy-five miles long, with a slope of about twelve feet to the mile, from the mountains to the beach. This valley, being west of the mountains, is free from the bleak winds of the desert, and the cold winds from the north, with a regular sea breeze every day, rendering the climate more even than that of Spain, France or Italy; the mercury seldom going above eighty degrees, and rarely below forty degrees. Near the coast it is cooler; but as you approach the mountains, the climate grows warmer, at the rate of about one degree per mile. Near the coast it is too damp and cool for consumptives—but on the west side of the mountain, at an altitude of 1,500 or 2,000 feet, you are above the fogs and dampness—and the climate is *just splendid*. There is never any frost at this altitude, on the west side of the mountains—and here is where the bees do so well. In point of

SOIL,

this valley is equal to any portion of the United States. The soil is made by deposits from the mountains, and is inexhaustible. There is, however, only a small portion of it that is susceptible of cultivation without irrigation; this is supplied by water from the mountains, and by artesian wells. These can be had at a cost ranging from $125 to $500. This seems almost incredible to an eastern man, but such is the fact. Many poor farmers, just starting, have their artesian wells, giving an abundant flow, for irrigating their quarter section of land. As to

FRUIT,

there is no end to it here. Almost every variety of semi-tropical fruits grows to perfection here; and the flavor of all kinds of fruits is especially excellent, on the high "mesa" lands. Peaches are never a failure; apricots, nectarines, plums, pears, etc., etc., in endless varieties, strawberries the year round, while tomato vines bear continuously, for five or six years. Vegetables without end, and the grape to perfection. Raisins made by the ton, simply by pulling the grapes from the vine and spreading them on the ground to dry.

This valley land is especially adapted to the cultivation and growth of the Alfalfa, or Chili clover, which will feed from four to six cows per acre, the year round, producing a large yield of good milk and butter.

BEES

are also kept in the valley; but the quality of honey is very indifferent, and consequently it is not considered very profitable. Yet bees will increase equally as fast in the valley as on the mountains. The most desirable locality for bees is directly up the side of the mountains, about one mile from the valley, and at an altitude of 1,500 feet, with plenty of sage, sumach, etc., about you, on the mountains. The bees go to the valley first in the spring, and as the season advances, they ascend the mountains, thereby securing a perpetual pasturage.

Bees, *they say*, have not done well this spring and summer, owing to a frost that fell in April. I took charge of

MY APIARY

on the 5th of May. The bees were all in box hives. I proceeded at once to transfer, which I accomplished in about four weeks; took about 5,000 lbs. in transferring; have all of my hives full of comb, and have taken with the extractor, up to the present date, (July 1st) about 4,800 lbs. The season is now in full blast, and will continue so for six or eight weeks longer. I have no fears but I will reach 30,000 lbs. from the 150 hives I started with, beside an increase—after "honey for market" is out—of about 300 per cent.

And now, Mr. Editor and brethren, let me say to you all that I have at last found the "place for bees," and I shall not neglect to improve *my* opportunity. So you had better "look well to *your* laurels."

There are other places here, not yet occupied, which would make good bee ranches. But the better plan is to buy out a "squatter," and bring with you about 100 stands of bees to start with. The bees would cost about $1,000, and the 160 acres—with twenty to forty acres tillable land, and a small shanty—about $500. If any "Bee man" wants such a location, etc., I think I could secure it for him for that amount.

There are many points which I would like to talk upon, but must wait till next time, and still remain,

J. W. SALLIE.

Anaheim, July 1st, '75.

I never saw anything like it before. The bees seemed to be working busily, and strong with brood, compared with their condition of two weeks previous, but they seemed to be using up in brood-rearing all the honey they got, and in the whole lot I found only two hives in which they had sealed up any honey. Some of them had brood in only three or four frames and these needed no weakening, but I inserted an empty comb between two of their combs containing brood, to hasten their multiplication. Those that were strong I left with from three to seven empty frames, so that they might busy themselves building comb rather than swarming. In a few of them I found preparations for swarming and in one or two even sealed queen cells. I made use of these in making two new swarms, which made my total number 28, which was a considerable falling off from my intended number, 40. Still, I would rather have 28 strong stocks than 40 weak ones, and I could not hope to make them very strong if I should increase more. I would rather not have weakened them so much, but I was obliged to do so or I might lose half of them by swarming. Having put everything in shape, I left home on Saturday, July 10th, for the city, hoping the bees might behave well and give me some honey when next I visited them in August. B. LUNDERER.

For the American Bee Journal.

A Rectification.

In THE AMERICAN BEE JOURNAL for August, Mr. D. D. Palmer, writing about our queen business, says that those who wish an extra queen or stock may depend upon getting such by inclosing an extra dollar.

From the above; many bee-keepers would infer that we ask an extra dollar to send good queens and good stocks. Such is not the case. No second-rate queen, to our knowledge, is sent from our apiary. All the queens, imported or home-bred, which seem to be unfit for use are immediately killed; for what will not content ourselves, cannot satisfy others.

During the visit of our friend D. D. Palmer, we had to fill among many others the order of a bee-keeper who had sent us $18.00 instead of $15.00, to get an extra populous stock. Of course we did our best to satisfy him. This case (which is a very rare one) was, we doubt not the cause of what D. D. Palmer has written about the extra dollar.

Since we speak of our business, we will ask our patrons, when ordering imported queens, to specify if they want light queens, or if they prefer above all, prolificness. CH. DADANT & SON.

Hamilton, Ill.

For the American Bee Journal.

Warsaw Horticultural Society.

The July meeting was held at the residence of Chas. Dadant & Son, the extensive Bee Culturists, near Hamilton, President Hammond in the Chair.

The usual papers of correspondence and reports of the Agricultural Department was distributed.

Apples of last year's growth, and Early Harvest of this year, was presented by Capt. Hathaway.

Samples of Mammoth Cluster Raspberries by Mr. Dennis.

Mr. Gregg was on the books for an Essay, which he confined mostly to the subject of small fruits. He said he had grown some very small, as his neighbors could testify. He spoke of raspberries and strawberries as a paying crop; that the labor incident to corn culture was all that was required to attain a yield of one hundred bushels to the acre at the second years' growth.

Mr. Dennis was called on, he said he had no speech to make, but he would stand a cross-examination on the subject. Some one said there was an attorney present. Squire Ruggles said it was usual to have a retainer for such services. Mr. Dennis said the Miami and Mammoth Cluster are the same berry. The Everbearing is not so desirable a berry not ripening together like the Mammoth Cluster. Mr. Dennis admitted a yield corresponding with Mr. Gregg's estimate; he thought enriching the ground was an advantage in some cases. Mr. Porter said some of his had been frozen out on low gravelly bottoms; thought hill land and clay soils best suited. The Mammoth Cluster had done well; did not succeed with the Everbearing. J. T. Johnson said this class of small fruits indigenous to the country; grew in worn-out fields, and seemed to do well, which would indicate that manure was unnecessary. Gregg said different varieties required different treatment; he also spoke of shortening in the cane when two and a half feet high, they would branch out and yield double the quantity of fruit. Hathaway favored a timbered soil rich in vegetable mold for raspberries.

J. T. Johnson spoke of Horticulture in relation to the farm. That too much general farming interfered with success in any of the small fruit productions for profit; that for profit they must be made more of a specialty. He said Peach trees in his locality were worse root-killed than on the prairie.

G. P. Walker instanced peach trees, within the influence of liquid barn yard manure, killed worse than other places.

An adjournment was had for dinner.

The Messrs. Dadants are among the